

#InGlutenWeTrust

Elevated and Laminated 2.0: Advanced Viennoiserie for Professional Bakers

Instructor: Jeremey Gadouas

July 7—8, **2018** 8 am—5 pm both days

Midori Bakery 16505 Redmond Way, Redmond, WA 98052

Skill Level: Professional



Photo: Ryan Choi

This two-day, hands-on and demo class for working professional bakers will provide an in-depth study of laminated dough, focusing on the croissant. Participants will learn to manipulate and understand all factors of production.

Products will include whole wheat croissants, colored croissants, herb croissants, and modern fillings and finishes.

International competitor and baker owner, Jeremey Gadouas, will teach the class about fermentation styles, dough rheology, shaping methods, flour choice, and how to use your freezer to manager production effectively. The demos and discussion will include croissant critiquing, European Danish, competition breakfast pastries, and prefermented frozen dough.

Guild Members \$ 375 Non-Members \$ 460* (*includes 12-month Guild membership) Registration deadline: June 21

Jeremey Gadouas has an AA in culinary arts and a certificate in baking science and technology from the American Institute of Baking. Over the last 20 years, he has worked in a variety of bakeries, ranging from small retail businesses to industrial wholesale bakeries. He is the owner of Midori Bakery in Redmond, WA, and a Senior Manager of R & D and Commercialization for ARYZTA. As a member of Bread Bakers Guild Team USA, he won a silver medal at the 2012 Coupe du Monde de la Boulangerie, competing in the Viennoiserie category.

Midori Bakery is an artisan bakery and cafe in Redmond,WA, co-owned by Morgan and Jeremey Gadouas. The bakery specializes in classically inspired French pastries, desserts, and wedding cakes.

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